

EXTRACTS.

IN MEMORIAM.

Brave soul, hast thou gone forth upon the deep,
The wild, mysterious sea, with winds and sleep,
And singing voices of time forever keep
Thy soulless wraith?

The silent east of night still brightly burn
In the dark vault above that dear old urn
Where thou, a weary wanderer, didst turn
Thy longing yearn.

While watching calmly thro' the long, long night
For the slow coming of the morning light,
Which dawned at last upon this aching sight,
Bringing thee home.

In that dark, mystic realm, far from thy home,
Sparkling with gems, beneath the starry dome,
Hence onward, from the waves whose foam
Toll in pure praise.

There wert thou, as the glimmering hall
Of the stern looking, and the silent wall,
While thy spirit, from the waves whose foam
Toll in pure praise.

For thy last rest,
Thy rest and bright came the quivering stream
Of that mystic light whose gleams
Shone thro' portals of a world whose beams
The light bring.

Like the light chasing sometimes which dyes
The glowing amber of a sunset sky,
They seemed to fly faintly and weary eye
Through the long night.

Through the cold, silent dark that look'd afar,
And saw, with eyes of faith, each fading star,
The herald of the morn, in golden car,
Roll back the night.

The glorious morning comes, the night is past,
Thy prisoned soul goes forth in joy, the vast
Arch of heaven unfolds, thy rest at last
Is nobly won.

And far beyond those floating miles of gold
Which round thee lie as a veil and fold,
God's angels to thee earnest gaze unfold
Heaven's mysteries.

C. E. O., in *Evening Gazette*.

TROPICAL FRUITS.

It is the fashion to speak of our English hot-house fruit as superior to any tropical product. This delusion is kept up by the traveller, who can back with reports of the fruits he has tasted in foreign lands—fruits from the casual wayside hawk, or the bountiful woman at a seaport, or snatched unthinkingly from the forest. These forest fruits are not the same as the hot-house fruit.

Of the less distinguished tropical fruits there are an infinite number, of which it would serve no useful purpose to mention any more than those which, either as a delicacy or as a source of nutriment, are of interest to the English fruit-eater.

Among the fruits of tropical America which seem still to prefer their home to any land of adoption is the famous cherimoya of Peru (probably identical with the Indian outland-apple), which the natives maintain to be the finest fruit in the world. Though scarcely deserving of that elevated character, the outland-apple, with its near relations, the sour-apple and the sweet-apple, has much to recommend it to a catholic palate. More disappointing is the aspidolia, of which natives talk so much in Central America, and in the West Indies. A far superior American fruit is the granadilla, the other of *Passiflora quadrangularis*, which, with its beautiful leaves and graceful form of growth, might be better known than it is in English hot-houses. There are other species of the passion-flower which yield a pleasant and grateful fruit: such as *P. edulis*, the so-called passion-fruit, which grows to great perfection in our colony of Queensland; *P. maxillaris*, the "great passion-fruit"; and *P. ligularis*, the "water-lemon" of the West Indies. Of the great orange family there are several tropical varieties—not to speak of the tropical orange itself, which is wholly distinct from its temperate congener, being twice or three as large and more juicy, with a thick green rind full of an acid pulp. This is not to be confused with the "forbidden fruit" or "grape-fruit" of the West Indies, or with the Indian "pummelo" or shaddock; either of which is worthy of esteem if properly grown on a suitable soil. Among the fruits of southern China are the li-tchi, the longan, and the wampee: the last a species of miniature orange; the first, among the most beautiful of fruits, for a dessert, with its brilliant crimson clusters of Brodiaean grapes. There is no reason why all these should not be grown—if not for the table, at least as curious and decorative novelties—in English hot-houses. And the reason, we apprehend, why English gardeners have no better success with tropical fruits is because they insist upon treating them all alike, and endeavoring to grow them in a country with one set of climatic conditions.

Why should not the artificial treatment be based on some kind of analogy to the natural life of the plant? The mango, for instance, will bear a low temperature, even below 50 deg. during its period of repose, and loves a dry rather than a damp heat when fruiting. To treat it like a pine-apple, which demands a continuous high and humid temperature, is absurd. In most cases our exotics are killed by over-kindness. We give them too much heat, and make too little account of their natural powers of variation and adaptation. In any case, of course, the sun must heat the stove and the hot-water pipe; but there is no reason why, with intelligent cultivation based upon exact knowledge, we should not greatly extend the cultivation of tropical fruits in English hot-houses.—*St. James's Gazette*.

Those who have lived in tropical countries know how unfounded is this idea. It is true, no doubt, that a large proportion of tropical fruits are bad, but to say this only to say that those who live in countries where the earth and the sun do much, choose to do nothing. Fruits in the tropics are produced in such profusion that the motive to cultivate them is absent. They are not a luxury but a necessity in hot climates, and the question is not so much of quality. They grow, and are enjoyed, in forests, in orchards. Except where Europeans have acclimatized themselves, scarcely any trouble is taken in the matter of selection, and even the commonest processes of scientific horticulture, by which the best kinds are perpetuated in the best form and to the most profitable end, are unknown or neglected.

The vast majority of tropical fruits are left to their natural fate, and are only described as forest-trees which have survived because of their accidental property of fruit-bearing. Under these conditions we should naturally expect to find many bad fruits in the tropics—fruits which are either insipid to our taste or positively noxious from too strong a flavour. We must remember that to those who chiefly depend on them they are not only dessert, but dinner.

But that there are good fruits in tropics—fruits equal if not superior in flavour to the best of those artificially grown in English hot-houses—no expert can deny. First of these is the mango: of which it may be said that according to the variety, it is either the best or the worst thing that a man can eat—either ambrosia, or "low and treacherous."

It is found in highest perfection in India, and in India in the districts immediately south of Bombay. Many other provinces boast of their mangoes; but the mango per excellence is that of Malabar. The variety is, however, infinite; and they are of all sizes, from the largest Jersey pear to the smallest, pippin, and of all colors. The Malabar mango should be long, green, slightly curved, with a fine skin, a small stone, and no stringiness or turpentine. The test of a good mango is that it may be eaten with a spoon; though it is not with spoons that it is eaten. It is a fruit for the closet, not for the dinner-table; it is never wise to eat it with propriety. Old Indians seek the repose of their bath-chamber when engaged in the process of which not the least valuable quality is that you cannot eat too many of them. As for describing the flavour, it is impossible. The best proof of its surpassing deliciousness is that nothing can be eaten after it.

The most exquisite pencil, the most voracious pineapple, would be as insipid aspung as a *mauve* to the Malabar after a Malabar mango. This precious fruit is known on a tree which is one of the hardiest and most prolific of all tropical trees—not less beautiful for its shape and colour, especially in the time of blossom, than valuable for its produce. It has been introduced into the New World from the Old, and grows abundantly all over the West Indies, and Central and northern South America, but except in Martinique, and in Jamaica, where some attention has been paid to the selection of good varieties, it is comparatively of inferior quality in the West.

The mango-stone, by some pictures steamed equal to the mango, is a fruit of a much more limited sphere. It is found in being the Malayan Peninsula, but except in the perhaps more delicate and refined than that of its rival, but is certainly not so luscious. Another famous fruit of this part of the

world is the durian, which nature seems to have composed in a kind of perfect fury. Over it and in it is a perpetual struggle of odour and flavour, the most delicate and the most exquisite. What the imagination is required to conceive is something which is neither sweet nor acid nor juicy, but a mixture of many diverse things—such as custard flavoured with almonds, rotten onions, sherry, and very ripe strawberries, over all, a sense as though a great inebriated man had rolled in it, leaving with Mr. Wallace such a rich glutinous smoothness such as nothing else possesses. He who has the courage to brave the stink and all that is lost. After that he is enchanted, like those who tasted of Leto. The "voices of his fellows are thin" if they call to him to give up durian. Durian he must eat, even though of durian he usually, or long as that, contracting, contradictory, and inconceivable fruit is in season. To eat durian is a new sensation, such as might kindle over an appetite blunted on Gila prawn curries.

Of other fruits of this climate is the banana, which no one can be said to have eaten in perfection who has not eaten it in Malacca. There are some fifty varieties of this fruit in the Straits, ranging from the huge plantain, which is more vegetable than fruit, to the tiny "baby's finger," and in colour from purple, through every shade of yellow, to green. The most esteemed variety is one unknown to the west, called *Rayo Piam*—King Banana—which is green outside and rich gold within. This is as superior to the market fruit as the article described at the English fruiterer's as a Jersey navel is to a Swedish turnip. It may be doubted whether there is any vegetable product so valuable to man, or one that gives so large a return for the labour expended upon it. Another fruit which is grown in perhaps its highest perfection in the Straits is the pineapple, of which, however, we need not speak, except to denounce to the opinion which holds that the hot-house pine is superior to all other pines. That a well-grown English pine is better than the great majority of pines produced in the tropics is true; but that pines may be and are grown, with enormous care, in the tropics, of a richer flavour than any which are the product of artificial heat, is equally certain. Brazil is said to be the native country of the pine-apple.

Of the less distinguished tropical fruits there are an infinite number, of which it would serve no useful purpose to mention any more than those which, either as a delicacy or as a source of nutriment, are of interest to the English fruit-eater.

Among the fruits of tropical America which seem still to prefer their home to any land of adoption is the famous cherimoya of Peru (probably identical with the Indian outland-apple), which the natives maintain to be the finest fruit in the world. Though scarcely deserving of that elevated character, the outland-apple, with its near relations, the sour-apple and the sweet-apple, has much to recommend it to a catholic palate. More disappointing is the aspidolia, of which natives talk so much in Central America, and in the West Indies. A far superior American fruit is the granadilla, the other of *Passiflora quadrangularis*, which, with its beautiful leaves and graceful form of growth, might be better known than it is in English hot-houses. There are other species of the passion-flower which yield a pleasant and grateful fruit: such as *P. edulis*, the so-called passion-fruit, which grows to great perfection in our colony of Queensland; *P. maxillaris*, the "great passion-fruit"; and *P. ligularis*, the "water-lemon" of the West Indies. Of the great orange family there are several tropical varieties—not to speak of the tropical orange itself, which is wholly distinct from its temperate congener, being twice or three as large and more juicy, with a thick green rind full of an acid pulp. This is not to be confused with the "forbidden fruit" or "grape-fruit" of the West Indies, or with the Indian "pummelo" or shaddock; either of which is worthy of esteem if properly grown on a suitable soil. Among the fruits of southern China are the li-tchi, the longan, and the wampee: the last a species of miniature orange; the first, among the most beautiful of fruits, for a dessert, with its brilliant crimson clusters of Brodiaean grapes. There is no reason why all these should not be grown—if not for the table, at least as curious and decorative novelties—in English hot-houses. And the reason, we apprehend, why English gardeners have no better success with tropical fruits is because they insist upon treating them all alike, and endeavoring to grow them in a country with one set of climatic conditions.

Why should not the artificial treatment be based on some kind of analogy to the natural life of the plant? The mango, for instance, will bear a low temperature, even below 50 deg. during its period of repose, and loves a dry rather than a damp heat when fruiting. To treat it like a pine-apple, which demands a continuous high and humid temperature, is absurd. In most cases our exotics are killed by over-kindness. We give them too much heat, and make too little account of their natural powers of variation and adaptation. In any case, of course, the sun must heat the stove and the hot-water pipe; but there is no reason why, with intelligent cultivation based upon exact knowledge, we should not greatly extend the cultivation of tropical fruits in English hot-houses.—*St. James's Gazette*.

Those who have lived in tropical countries know how unfounded is this idea. It is true, no doubt, that a large proportion of tropical fruits are bad, but to say this only to say that those who live in countries where the earth and the sun do much, choose to do nothing. Fruits in the tropics are produced in such profusion that the motive to cultivate them is absent. They are not a luxury but a necessity in hot climates, and the question is not so much of quality. They grow, and are enjoyed, in forests, in orchards. Except where Europeans have acclimatized themselves, scarcely any trouble is taken in the matter of selection, and even the commonest processes of scientific horticulture, by which the best kinds are perpetuated in the best form and to the most profitable end, are unknown or neglected.

The vast majority of tropical fruits are left to their natural fate, and are only described as forest-trees which have survived because of their accidental property of fruit-bearing. Under these conditions we should naturally expect to find many bad fruits in the tropics—fruits which are either insipid to our taste or positively noxious from too strong a flavour. We must remember that to those who chiefly depend on them they are not only dessert, but dinner.

But that there are good fruits in tropics—fruits equal if not superior in flavour to the best of those artificially grown in English hot-houses—no expert can deny. First of these is the mango: of which it may be said that according to the variety, it is either the best or the worst thing that a man can eat—either ambrosia, or "low and treacherous."

It is found in highest perfection in India, and in India in the districts immediately south of Bombay. Many other provinces boast of their mangoes; but the mango per excellence is that of Malabar. The variety is, however, infinite; and they are of all sizes, from the largest Jersey pear to the smallest, pippin, and of all colors. The Malabar mango should be long, green, slightly curved, with a fine skin, a small stone, and no stringiness or turpentine. The test of a good mango is that it may be eaten with a spoon; though it is not with spoons that it is eaten. It is a fruit for the closet, not for the dinner-table; it is never wise to eat it with propriety. Old Indians seek the repose of their bath-chamber when engaged in the process of which not the least valuable quality is that you cannot eat too many of them. As for describing the flavour, it is impossible. The best proof of its surpassing deliciousness is that nothing can be eaten after it.

The most exquisite pencil, the most voracious pineapple, would be as insipid aspung as a *mauve* to the Malabar after a Malabar mango. This precious fruit is known on a tree which is one of the hardiest and most prolific of all tropical trees—not less beautiful for its shape and colour, especially in the time of blossom, than valuable for its produce. It has been introduced into the New World from the Old, and grows abundantly all over the West Indies, and Central and northern South America, but except in Martinique, and in Jamaica, where some attention has been paid to the selection of good varieties, it is comparatively of inferior quality in the West.

The mango-stone, by some pictures steamed equal to the mango, is a fruit of a much more limited sphere. It is found in being the Malayan Peninsula, but except in the perhaps more delicate and refined than that of its rival, but is certainly not so luscious. Another famous fruit of this part of the

INSURANCES.

NORTH GERMAN FIRE INSURANCE COMPANY AT HAMBURG.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

Hongkong, 27th March, 1884. [10]
FIRE INSURANCE COMPANY OF 1877.
IN HAMBURG.

THE Undersigned, Agents of the above Company, are prepared to ACCEPT RISKS at Current Rates.

FUSTAT & Co., Agents.
Hongkong, 16th January, 1884. [192]

NORTH BRITISH AND MERCANTILE INSURANCE COMPANY.

THE Undersigned, Agents of the above Company, are authorized to INSURE against FIRE at Current Rates.

GILMAN & Co., Agents.
Hongkong, 1st January, 1884. [15]

THE CHINA MERCHANTS' INSURANCE COMPANY, LIMITED.

HEAD OFFICE—SHANGHAI.
CAPITAL (FULLY SUBSCRIBED) Tls. 1,000,000.

BOARD OF DIRECTORS.
Tong Kine Sing, Esq., Chairman.
Cheo Yee Choo, Esq., Chairman.
Choo Yee Choo, Esq., Chairman.
Choo Yee Choo, Esq., Chairman.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

ARNOLD, KARBURG & Co., Agents.
Hongkong, 14th November, 1883. [2004]

LIVERPOOL AND LONDON AND GLOBE INSURANCE COMPANY.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

DOUGLAS LAPIRAIK & Co., Agents.
Hongkong, 11th May, 1881. [14]

QUEEN FIRE INSURANCE COMPANY.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

NORTON & Co., Agents.
Hongkong, 20th May, 1881. [1]

THE LONDON ASSURANCE COMPANY.

INCORPORATED BY ROYAL CHARTER OF HIS MAJESTY KING GEORGE THE FIRST. A.D. 1720.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

SIEMSEN & Co., Agents.
Hongkong, 16th November, 1883. [12]

THE MAN ON INSURANCE COMPANY, LIMITED.

HEAD OFFICE—HONGKONG.
CAPITAL (SUBSCRIBED), \$1,000,000.

BOARD OF DIRECTORS.
LUM SIN SANG, Esq., Chairman.
Chan Hui Pong, Esq., Chairman.
Chan Hui Pong, Esq., Chairman.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

WOO LIN YUEN, Secretary.
Head Office, No. 2, Queen's Road West, Hongkong, 14th March, 1881. [154]

SUN FIRE OFFICE.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

LINSEAD & DAVIS, Agents.
Hongkong, 12th May, 1881. [13]

CALEDONIAN FIRE AND LIFE INSURANCE COMPANY.

ESTABLISHED 1805.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

THE CHINA FIRE INSURANCE COMPANY, LIMITED.

Prepared to ACCEPT FIRST-CLASS RISKS at Current Rates.

Agents for all the Treaty Ports of China and Japan, and at Singapore, Saigon, Penang, and the Philippines.

JAS. B. COUGHLIN, Secretary.
Hongkong, 27th March, 1884. [78]

PHENIX FIRE OFFICE.

THE Undersigned, Agents for the above Company, are prepared to GRANT INSURANCES to the extent of \$50,000, on first-class risks at current rates.

DOUGLAS LAPIRAIK & Co., Agents.
Hongkong, 14th November, 1883. [16]

"JAPAN GAZETTE."

HAVING BEEN APPOINTED AGENT IN HONGKONG AND SOUTH CHINA FOR THE JAPAN GAZETTE, "Japan Gazette Summary" and "Japan Gazette" will be sent to this Office.

HONGKONG MARKETS.

As Reported by CHARTERED on 16th April, 1884.

COTTON GOODS.
American Drill, 3/4 yds. per piece, \$2.50 to 3.10.
American Drill, 1/2 yds. per piece, \$2.50 to 3.10.
Cotton Yarn, No. 10 to 20, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 20 to 40, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 40 to 60, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 60 to 80, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 80 to 100, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 100 to 120, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 120 to 140, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 140 to 160, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 160 to 180, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 180 to 200, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 200 to 220, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 220 to 240, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 240 to 260, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 260 to 280, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 280 to 300, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 300 to 320, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 320 to 340, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 340 to 360, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 360 to 380, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 380 to 400, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 400 to 420, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 420 to 440, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 440 to 460, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 460 to 480, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 480 to 500, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 500 to 520, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 520 to 540, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 540 to 560, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 560 to 580, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 580 to 600, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 600 to 620, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 620 to 640, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 640 to 660, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 660 to 680, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 680 to 700, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 700 to 720, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 720 to 740, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 740 to 760, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 760 to 780, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 780 to 800, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 800 to 820, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 820 to 840, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 840 to 860, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 860 to 880, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 880 to 900, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 900 to 920, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 920 to 940, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 940 to 960, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 960 to 980, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 980 to 1000, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1000 to 1020, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1020 to 1040, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1040 to 1060, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1060 to 1080, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1080 to 1100, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1100 to 1120, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1120 to 1140, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1140 to 1160, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1160 to 1180, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1180 to 1200, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1200 to 1220, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1220 to 1240, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1240 to 1260, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1260 to 1280, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1280 to 1300, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1300 to 1320, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1320 to 1340, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1340 to 1360, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1360 to 1380, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1380 to 1400, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1400 to 1420, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1420 to 1440, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1440 to 1460, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1460 to 1480, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1480 to 1500, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1500 to 1520, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1520 to 1540, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1540 to 1560, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1560 to 1580, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1580 to 1600, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1600 to 1620, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1620 to 1640, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1640 to 1660, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1660 to 1680, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1680 to 1700, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1700 to 1720, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1720 to 1740, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1740 to 1760, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1760 to 1780, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1780 to 1800, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1800 to 1820, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1820 to 1840, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1840 to 1860, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1860 to 1880, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1880 to 1900, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1900 to 1920, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1920 to 1940, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1940 to 1960, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1960 to 1980, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 1980 to 2000, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 2000 to 2020, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 2020 to 2040, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 2040 to 2060, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 2060 to 2080, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 2080 to 2100, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 2100 to 2120, per 400 lbs., \$3.50 to 3.80.
Cotton Yarn, No. 2120 to 2140, per 400 lbs., \$3.50 to 3.80.<